

COMMERCIAL ITEM DESCRIPTION

JELLY, FRUIT

**The U.S. Department of Agriculture (USDA) has
authorized the use of this Commercial Item Description.**

1. SCOPE. This Commercial Item Description (CID) covers fruit jelly packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), kind(s) and style(s) of fruit jelly required (Sec. 3).
- Finished product quality (Sec. 5.2.2.1 or 5.2.2.2).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The fruit jelly shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, kinds and styles.

Type I - Standardized, single

Type II - Standardized, variety

Type III - Nonstandardized, single

Type IV - Nonstandardized, variety

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Kinds (Standardized).

- | | |
|--|--|
| A. Apple | O. Guava |
| B. Apricot | P. Loganberry |
| C. Blackberry (other than dewberry) | Q. Orange |
| D. Black Raspberry | R. Peach |
| E. Boysenberry | S. Pineapple |
| F. Cherry | T. Plum (other than damson,
greengage, and prune) |
| G. Crabapple | U. Pomegranate |
| H. Damson, damson plum | V. Prickly pear |
| I. Dewberry (other than boysenberry,
loganberry, and youngberry) | W. Quince |
| J. Fig | X. Raspberry, red raspberry |
| K. Gooseberry | Y. Red currant, currant (other than
black currant) |
| L. Grape | Z. Strawberry |
| M. Grapefruit | AA. Youngberry |
| N. Greengage, greengage plum | |

Styles.

Style 1 – Regular

Style 2 – Reduced sugar (21 CFR § 101.60)

4. MANUFACTURER’S/DISTRIBUTOR’S NOTES. Manufacturer’s/distributor’s products *shall meet* the requirements of the:

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer’s/distributor’s product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Definitions.

5.1.1 Type I - Standardized, single. Prepared from a single variety of fruit juice ingredients (21 CFR § 150.140).

5.1.2 Type II - Standardized, variety. Prepared from a mixture of two or more varieties of fruit juice (21 CFR § 150.140).

5.1.3 Type III - Nonstandardized, single. Prepared from a single variety of fruit or nonfruit juice ingredients.

5.1.4 Type IV - Nonstandardized, variety. Prepared from a mixture of two or more varieties of fruit and/or nonfruit juice ingredient(s).

5.2 Finished product. The fruit jelly shall have a tender to slightly firm texture with a spreadable consistency. The fruit jelly shall be clear or translucent and shall retain a compact shape without excessive weeping. The fruit jelly shall have a distinct flavor characteristic of the fruit or nonfruit ingredients and shall be free from any caramelized flavor or any objectional flavor. The fruit jelly shall be formulated, prepared, and packaged in accordance with good manufacturing practices (21 CFR Part 110) to result in good quality preserved products.

5.2.1 Sweetening ingredients. Sweetening ingredients may be any of those permitted in quantities permitted by the Food and Drug Administration Standards of Identity for Fruit Jelly. Specific sweetening agent(s) may be designated in the solicitation, contract, or purchase order.

5.2.2 Finished product quality.

5.2.2.1 USDA certification. The fruit jelly shall be graded and certified by AMS, USDA as U.S. Grade A in accordance with the United States Standards for Grades of Fruit Jelly.

5.2.2.2 Manufacturer's certification. The fruit jelly shall be equivalent in quality to U.S. Grade A of the United States Standards for Grades of Fruit Jelly. The manufacturer shall provide a certificate as evidence of product conformance.

5.3 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the fruit jelly shall meet the minimum requirements listed in Table I.

Table I. Minimum analytical requirements

Kind of fruit <u>1/</u> <u>2/</u>	Ash (percent)	Phosphorus pentoxide (P₂O₅) (mg per 100 grams)
Apple	0.109	6.4
Blackberry	0.126	11.2
Crabapple	0.143	9.0
Currant, red	0.174	7.9
Grape (Concord)	0.088	7.8
Guava	0.213	7.6
Loganberry	0.165	8.8
Pineapple	0.141	7.0
Plum, damson	0.206	9.0
Quince	0.179	11.1
Raspberry, black	0.156	9.4
Raspberry, red	0.145	15.9
Strawberry	0.158	9.8

1/ Analytical requirements are applicable only to the listed kinds of fruit jelly.

2/ Type II shall contain the above constituents in amounts proportionate to the fruit juice in the mixture. Analytical requirements shall be disregarded if one or more of the fruit juices are not listed above.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Sampling procedures. The sample size used to determine whether the requirements of this CID are met shall be as specified in the sampling plans and procedures in the "Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products" (7 CFR § 52.1 through 52.83).

6.2.2 Composite sample. Analytical testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

6.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Ash (percent)	940.26
Phosphorus pentoxide	970.39

6.4 Test results. The test results for ash shall be reported to the nearest 0.001 percent. The test results for phosphorus pentoxide shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the fruit jelly provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same prepared fruit jelly offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered fruit jelly shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of fruit jelly within the commercial marketplace. Delivered fruit jelly shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

9.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 – Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

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9.1.2 Plant survey. A plant survey conducted by USDA, AMS, or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished fruit jelly distributed meets or exceeds the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the fruit jelly in accordance with PPB procedures which include selecting random samples of the packaged fruit jelly, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the fruit jelly for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of the packaged fruit jelly, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order (Sec. 6.1)*. When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contact. For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: james.rodeheaver@usda.gov.**

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Services Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov.**

12.3 Sources of documents.

12.3.1 Source of information for nongovernmental documents is as follows :

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone on (301) 924-7077. Internet address: <http://www.aoac.org>.**

12.3.2 Sources of information for governmental documents are as follows :

Applicable provisions of the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503. The Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: www.access.gpo.gov/nara.**

Copies of the United States Standards for Grades of Fruit Jelly are available from: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1087, or via E-mail: PPB.Staff1@usda.gov.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

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Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963 or via E-mail: sagallagher@dscp.dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

PREPARING ACTIVITY:

Review Activities

Army -MD, QM
Navy - MC

DLA - SS

(Project No. 8930-P084)

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